

PASMADOS

This wine comes from the Pasmados estate. With 18 hectares of vine, it is located in the foothills of the Arrábida Mountain in the Setúbal Península, five kilometres to the west of Azeitão. This vineyard belongs to António Soares Franco. This wine was originally known as “José Maria da Fonseca Tinto Velho” acquiring the name of Pasmados in the 1970s, taken from the 18th Century fountain in Azeitão that bears the same name.

Vintage Information

TYPOLOGY: Red

VINTAGE: 2017

GRAPES: Touriga Nacional (61%) | Syrah (24%) | Malbec (15%)

TYPE OF SOIL: Clay-Lime

WINEMAKER: Winemakers team of José Maria da Fonseca

VINIFICATION: 28° stainless steel vats

AGEING: 10 months in oaks casks

DATE OF BOTTLING: February 2020

WINE PRODUCTION: 25 000 liters

AVAILABLE BOTTLES: 750 ml

STORAGE: The bottles should be laid down at a temperature of 12°C and 60% humidity.

SHELF LIFE: 7 years after bottling

SERVING SUGGESTIONS: Serve at a temperature of 14°C as an accompaniment to red meat.

ANALYSES: 14.0% Alcohol | 5,9 g/l as Total Acidity | 3.32 pH

Tasting Notes

COLOR: Deep Red

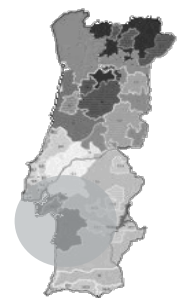
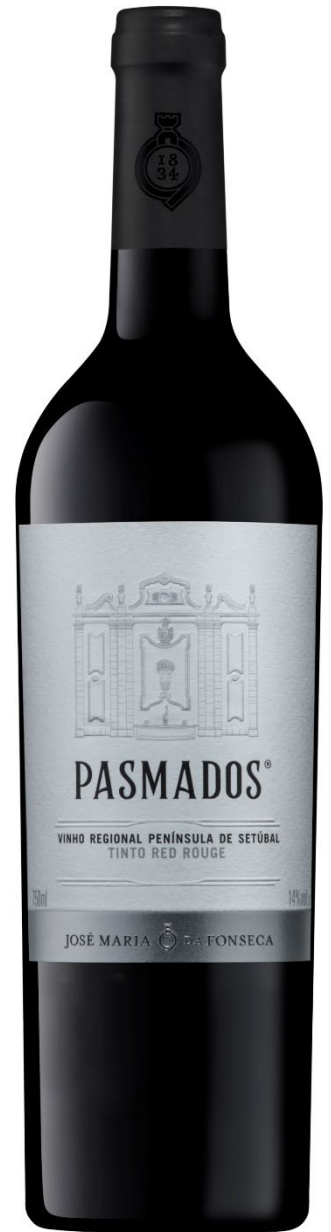
AROMA: Violets, wood, black pepper

PALATE: Soft and present tannins. Presence of violet aroma found throughout the nose level.

FINISH: Medium

Reviews

- **2011 Vintage:** 16.5 pts “Good Buy Award 2013” - Wine Magazine
- **2008 Vintage:** 16 pts “Wine Magazine”
- **2007 Vintage:** 85 pts Revista Escanção (“Sommelier Magazine”)



CLASSIFICATION:

Regional Wine

REGION:

Setúbal Peninsula